

Greening the Restaurant Scene: Sustainable Practices for Success

67% of street litter comes from disposable food and beverage packaging. If the "throw-away" lifestyle persists, there could be more plastic than fish in the ocean by 2050.

Follow these simple guidelines to cut supply costs, minimize waste, and embrace eco-friendly practices.

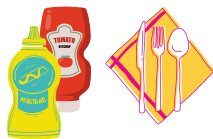
To-go: Condiments, Napkins, Utensils



Always Providing



Provide Upon Request



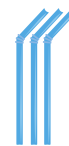
Straws for Dine-In or To-Go



Always Providing



Provide Upon Request



Bags for To-Go items



Plastic/Styrofoam



Paper



Delivery Containers



Plastic/Styrofoam



Paper



Condiments for Dine-In



Individual Packets



Bulk Self Serve



Beverages



Plastic Bottles



Glass, Aluminum, or Paper Cartons



Dine-In Place Settings



Disposable, Single Use



Reusable, Durable,
Washable Items



Pro Tip!
Offer a discount when
customers bring their own mug
or food container



Resources

- trumbull-ct.gov/347/Sustainability-and-Energy-Resources
- beyondplastics.org/restaurant-guide
- habitsofthewaste.org/campaigns/cutoutcutlery/
- plasticfreerestaurants.org/resources-for-restaurants

Questions: SustainableTrumbull@gmail.com

Reduce waste, save money, and support the environment by opting for reusable cutlery. Plastic utensils are rarely recyclable through curbside programs, and since 98% of U.S. takeout are consumed at home or work, using reusable cutlery is a practical choice.

